

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN



Reclaiming Scandinavia...

Stockholm Caesar 11

Wood Grilled Romaine, Jarlsberg,
Pumpernickel-Rye Crouton, Torched Lemon
*Add Marinated Anchovy Fillets (\$3.00)

GF UPON REQUEST

Havasoletta 8

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini

VG | GF UPON REQUEST

Njord Fries 7

Beet Sugar Ketchup, Nordic Aioli

“Flying Jacob” Swedish Eggrolls 12

Chicken Breast, Bacon, Banana, Havarti Cheese,
Creamy Curry, Pineapple Chutney, Peanuts

Sesame Crust Ahi 19

Tuna Steak, Lingonberry Unagi Sauce, Wasabi,
Sesame Oil Powder, Beet-Cuc Sonomono **GF**

Krabbekake 17

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon

Swedish Meatballs 16

Beef, Veal & Pork,
Crème Fraiche, Lingonberry Jam, Crisp Shallot

Nordic Haddock Tempura 17

Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad

Rabbit Farikal 19

Norway National Dish!
Braised Spanish Rabbit, Parsnip Chips & Mash,
Carrot & Mushroom in Rich Gravy

Lamb Pinnekjøtt 18

Twin Grilled Lamb Chop (8z total), Rosemary Glaze,
Smoked Garlic Oil, Lingonberry Gel **GF**

Copenhagen Style Sirloin 19

7z Certified Black Angus Beef Sirloin,
Smoked Onion-Mushroom Sauce, Sorrel Chimichurri
GF UPON REQUEST

Travels in Asia...

Kanom Gui Chai 7

Fried Thai Garlic Chive Rice Cake, Sambal Soy Sauce
VG | GF UPON REQUEST

Okonomiyaki Osaka Pancake 14

Japanese Pancake
Bacon or Vegan Bacon, Nori, Cabbage, Scallion, Egg,
Ginger, Bonito, Okonomiyaki Sauce, Kewpie Mayo

K-town Tacos 14

2 Birchwood Smoked Pulled Pork Tacos, Kimchi Slaw,
Gochujang Aioli, Pickled Onion, Lime

Shui Dong Cumin Baby Back Ribs 16

Twice Cooked-Fried Shanghai Ribs,
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion

Viet “Herbal Monsoon” Fried Chicken 15

Choice of Mild or Spicy, Yogurt Buttermilk Fried
Chicken, Nuoc Mam Caramel Drizzle, Monsoon of
Thai Basil, Mint, Cilantro, Lime & Fried Garlic

Bún Bò Xả Ớt 16

Viet Lemongrass Beef Noodles
Seared Lemongrass Hanger Steak, Chilled Rice Noodles,
Viet Herbs, Cucumber, Lettuce, Red Cabbage **GF**

Thai Holy Basil Chicken 15

Stir Fry Chicken Breast or Vegan Chicken, Thai Basil,
Red Bell Pepper, Jasmine Rice
Add Thai Wok Fried Eggs (\$1.25)
VG UPON REQUEST

Crazy Drunken’ Thai Noodle 19

Shrimp, Fresh Rice Noodle, Holy Basil, Rice Wine,
Oyster Sauce, Yu Choy, Red Bell Pepper
VG UPON REQUEST

Wok Seared Broccoli 11

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
VG | GF UPON REQUEST

Baby Bok Choy “Chee Hou” 11

Sweet & Savory Chee Hou Sauce, Shaoxing Wine,
Ginger, Garlic & Light Soy
VG | GF UPON REQUEST

All items are intended to be shared and served when ready!

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

*Pregnant and nursing women, women who may become pregnant, and children under the age of twelve are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

*Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer’s safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

N J O R D H A V E N

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SIGNATURE COCKTAILS

Blood Eagle 14

Stockholm Aquavit, Mezcal, Amaro Lucano,
Lemon, Grapefruit Soda

Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

River To Uppsala 14

Bourbon, Yellow Chartreuse, Pear Juice,
Bitter, Lemon Zest, Torched Thyme

Trädgård 14

Bourbon, Pimm's, Honey, Lemon,
Strawberry, Mint, Cucumber

Freyja Gin Fizz 14

Dragon Fruit Infused Gin, Egg White,
Heavy Cream, Soda, Citrus, Dragon Fruit Syrup

Viet Kieu 14

Bourbon, Pho Cordial, Chrysanthemum Tea,
Pandan Espuma, Orange Bitters

SEASONAL & CLASSIC COCKTAILS

The Reykjavik Revolver 13

Bourbon, Aquavit, Coffee Liqueur,
Mole Bitters, Blood Orange Liqueur

Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

Kiwi Caipirinha 14

Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba

Thai-Phoon 15

White Rum, Dark Rum, Passionfruit, Pineapple Juice

MARTINIS

Stockholm Martini 14

Stockholm Aquavit, Dry Vermouth, Lingonberry Jam

Tokyo Rose Martini 13

Roku Gin, Sake, Yuzu Juice, Rose Bud, Rose Water

Boléro Martini 13

Tann's Gin, Manzanilla, Saffron Honey, Caperberry

WINE

WHITE

Simi - Chardonnay 2019, California 12 | 39

Simi - Sauvignon Blanc 2022, California 12 | 39

Kendal Jackson – Pinot Gris 2021, California 11 | 35

RED

Simi – Cabernet Sauvignon 2021, California 14 | 45

Volver – Tempranillo 2019, Spain 12 | 39

Domain Bousquet – Malbec 2021, Argentina 14 | 45

Domaine Salmon – Sancerre 2020, France 50

LeSalette – Valpolicella 2021, Italia 45

ROSE

Gérard Bertrand – Gris Blanc 2022, France 11 | 35

SPARKLING

Mercat Cava Brut – Sparkling White Wine, Spain 12 | 39

Nicolas Feuillatte – Champagne, France 70

Piper Heidsieck – Champagne, France 70

BEER

Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5

Pilsner Urquell – Pilsner – Czech Republic ABV 4.4% \$7

Corona – Lager – Mexico 4% ABV \$7

Bent Water – Premium Lager – Lynn, MA ABV 4.7% \$8

Bent Water – Czech-Style Lager – Lynn, MA ABV 5% \$8

Newburyport – Maritime Lager – Newbury Port, MA 4.9% ABV \$8

Truly – Vodka Seltzer Cherry & Lime – USA 5% ABV \$7

UFO White – American Style Pale Ale – Boston, MA 5.1% ABV \$7

Mayflower – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8

Bent Water – India Pale Ale - Lynn, MA ABV 6.5% \$9

Newburyport – Sandbar – Double IPA – Newburyport, MA ABV 8% \$12

